



A Spice of Life

LUNCH MENU



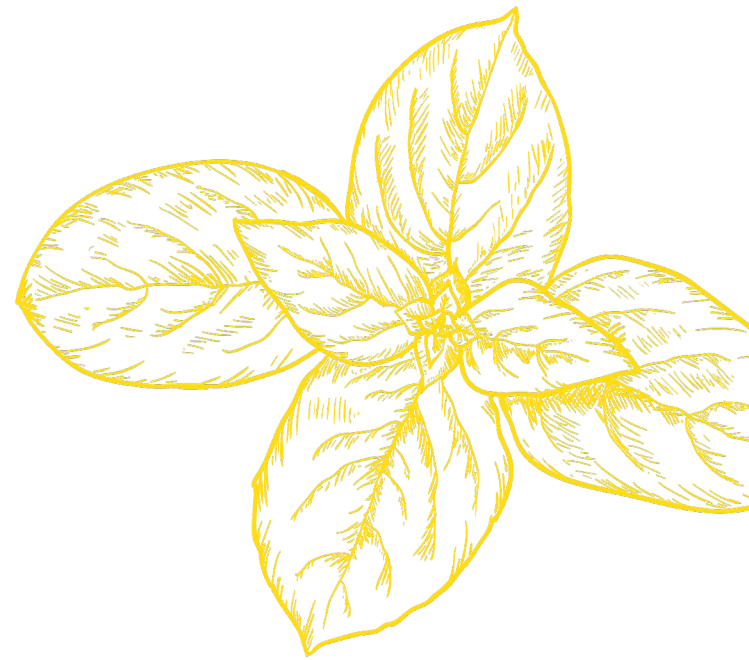
Our lunch menu is thoughtfully designed to satisfy mid-day cravings with a diverse selection of cuisines, including traditional American, Asian, Italian, and bold Mexican and Jamaican fairs. We never sacrificing quality or quantity, ensuring that each dish not only delights the palate but also leaves guests fully satisfied.

LUNCH

BEEF

- **WHISKEY GRILLED FLANK STEAK** 25.00
whiskey mustard demi-glace | grilled baguette | arugula salad with toasted almonds, goat cheese, champagne vinaigrette | citrus roasted baby carrots | buttermilk mashed potatoes
- **POT ROAST** 22.00
mushroom demi-glace | assorted rustic breads | marinated cucumber salad | poached leeks | tarragon roasted fingerling potatoes
- **SHAKING BEEF** 23.00
seared tri tip | soy rice wine sauce | papaya salad with bell pepper, jicama, roasted peanuts, mixed greens, honey lime vinaigrette | forbidden rice | asian saute with cauliflower, red bell pepper, yellow onion, bean sprouts, snap peas, cremini mushrooms, lemongrass
- **BRISKET** 25.00
chermoula sauce | slider bun | garden salad with ranch & balsamic vinaigrette | pistachio wild rice | roasted baby carrots
- **VIETNAMESE NOODLE SALAD** 25.00
grilled flank steak | sweet and sour vinaigrette | asian noodle salad | roasted peanuts | shredded romaine

ADD 5.00 PER PERSON FOR DINNER PRICING



POULTRY

- **THAI CURRY BRAISED CHICKEN** 22.00
thai red curry with seasonal vegetables | papaya salad with bell pepper, jicama, roasted peanuts, mixed greens, honey lime vinaigrette | pineapple rice | lime wedges, cilantro
red curry paste may contain shrimp
- **ROASTED CHICKEN CAPRESE** 24.00
lemon thyme jus | assorted rustic breads | garden salad with ranch dressing & balsamic vinaigrette | grilled asparagus (served chilled) | red skin mashed potatoes
- **SOUTHWEST GRILLED CHICKEN** 24.00
chimichurri | brioche rolls | beet citrus salad with baby kale, candied almond, orange supreme, goat cheese, roasted citrus vinaigrette | marinated cherry tomatoes | sweet pea-corn succotash | rosemary roasted fingerling potatoes
- **BONE-IN JERK CHICKEN** 22.00
mojo sauce | roasted plantains | gallo pinto | jicama lime slaw | pineapple rice
- **CHICKEN FAJITAS** 20.00
elote salad | sautéed bell peppers & onions | black bean rice | cheddar jack cheese | guacamole | sour cream | diced tomatoes | chiffonade lettuce | warm flour tortillas | house-made corn chips | pico de gallo
add fajita steak +5.00

ADD 5.00 PER PERSON FOR DINNER PRICING



PORK

- **SLOW ROASTED PORK SHOULDER** 20.00
smoky tomato jam | southwest caesar salad with romaine, parmesan, herbed croutons, housemade spicy caesar dressing | cumin roasted new potatoes | sautéed raja vegetables | sesame brioche buns
- **PORK PAD THAI** 22.00
bean sprouts, egg, rice noodles, chilies, roasted peanuts
cranberry orange slaw | fortune cookie
- **PORK CHOPS** 23.00
grilled peach brown butter | brioche rolls | compressed melon salad with lime, honey, mint | cider glazed baby carrots | baked potato with sour cream & scallions

VEGETARIAN

- **COUSCOUS STUFFED RED BELL PEPPER** 19.00
tabbouleh salad | salsa verde
- **ROASTED CAULIFLOWER STEAK** 19.00
caper bagna cauda | tuscan kale salad | grilled summer squash | toasted farro pilaf
- **BEET BALLS** 19.00
garden salad with champagne vinaigrette | zucchini noodles | arugula pesto sauce
- **VEGETABLE PARCELS** 19.00
grilled baguette | spinach salad with arugula, red onion, pecans, dried cranberries, feta, honey citrus vinaigrette
- **CHICKPEA MASALA** 19.00
grilled naan | basmati rice | cilantro chutney | yogurt | indian cucumber salad

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PASTA

- **MUSHROOM STROGANOFF** 18.00
fettuccine | assorted rustic breads | garden salad with ranch & balsamic vinaigrette
- **SPINACH LASAGNA** 18.00
garlic bread | caesar salad with romaine, parmesan, herbed croutons, housemade caesar dressing
- **FETTUCCHINE BOLOGNESE** 20.00
assorted rustic breads | kale tuscan salad with parmesan, toasted garlic crumbs, red wine vinaigrette
- **PENNE MARGHERITA** 17.00
grilled baguette | strawberry mozzarella salad



PROTEIN ADD ONS

CHICKEN	6.00
SHRIMP	8.00
MEATBALLS	7.00
ITALIAN SAUSAGE	7.00

ADD 5.00 PER PERSON FOR DINNER PRICING



HOUSEMADE DESSERTS

Please inquire for specific requests

CHEF'S CHOICE COOKIES & BARS

CHEF'S CHOICE COOKIES & BROWNIES

CHEF'S CHOICE PETITE PASTRIES

COLD BEVERAGES

LEMONADE

FRESHLY BREWED ICED TEA

served with lemons and sweeteners

ASSORTED SODAS

ARIZONA ICED TEA

CANNED WATER

HOT BEVERAGES

ASSORTED CELESTIAL SEASONINGS TEAS 2.25

3.00 *served with lemon, honey and sweeteners*

3.00 **ORGANIC OZO HOUSE BLEND COFFEE** 2.50

5.00 *regular or decaf, served with cream & sweeteners*

BHAKTI CHAI 4.00

TABLEWARE

2.50

2.50

A Spice of Life's tableware products are always made from recycled paper, plant starch, or sugarcane and are fully compostable. Recycling, composting receptacles, and signage are included with delivery.

2.50

**Plastic ware is available upon request, but we do not recommend its use for the protection of the environment.*

2.50

COMPOSTABLE PRODUCTS

forks	.27	small plates	.27
knives	.27	buffet plates	.32
spoons	.27	dessert plates	.27
9 oz squat cups	.27	bowls	.27
12 oz cold cups	.32	beverage napkins	.17
coffee cups	.27	dinner napkins	.27





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